

All Ages, All Tastes — Root to Tip



Join the Made in Hackney team at this hands-on community cookery class.

About This Event

Learn how to cook more sustainably by using every part of your vegetables—from root to tip! In this hands-on class, we'll show you creative and delicious ways to turn often-discarded parts like stalks, skins, and leaves into nourishing plant-based dishes.

💡 What you'll gain:

- Practical tips to reduce food waste in your kitchen. Simple, affordable recipes that make the most of every ingredient. Confidence in cooking with a variety of vegetables from top to tail. A chance to share food, skills, and ideas with your local community

To book your place, visit: <https://madeinhackney.org/community-form/>

Accessibility Information

Made in Hackney is wheelchair accessible. Made in Hackney kitchen spaces handle allergens and cannot guarantee food will be allergen free. You will be cooking at your own risk. Please aim to arrive at least 5 minutes before the class

 Event Time

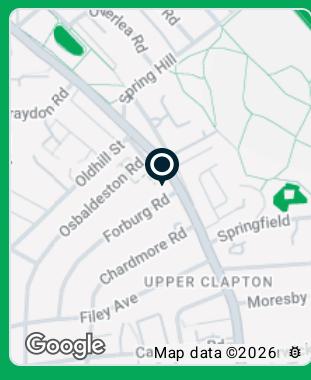
Thu, 26th Mar 2026
5:00pm - 7:00pm

 Event Price

Free

 Event Location

**Made in Hackney (Liberty Hall)
128 Clapton Common, Spring Hill, Clapton, London E5 9AA**



A map showing the location of the event at 128 Clapton Common, Spring Hill, Clapton, London E5 9AA. The map includes labels for Upper Clapton, Springfield, and surrounding streets like Oldhill St, Osbaldeston Rd, Forburg Rd, and Chardmore Rd. A black circle marks the exact location on the map.

to settle in comfortably. To avoid disrupting the session and to ensure we finish on time, we're unable to admit anyone who arrives more than 10 minutes late.

